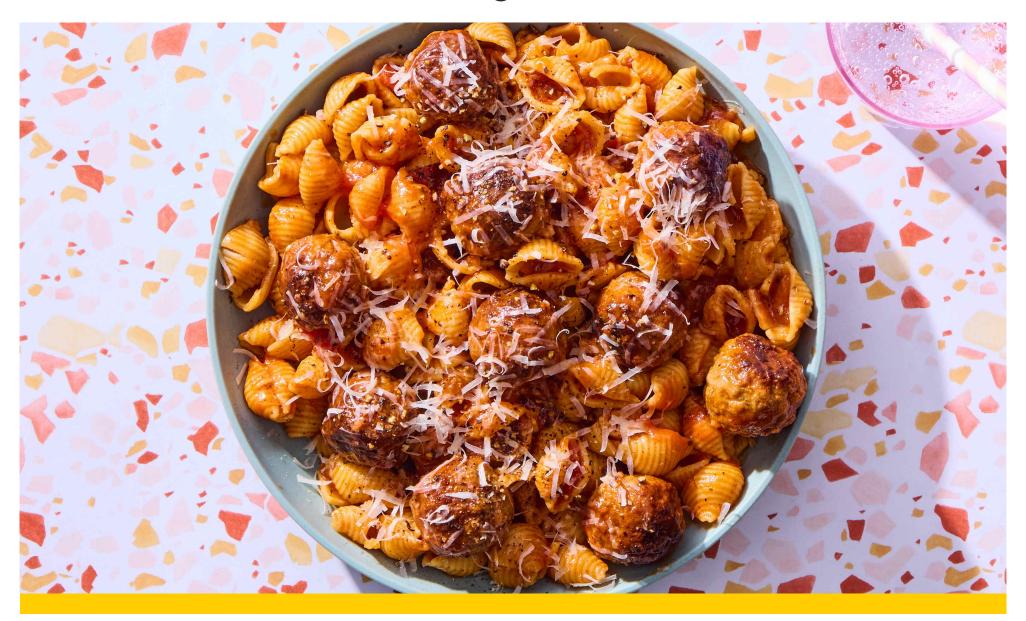
MARLEY SPOON



Pasta & Meatballs

Kid Friendly Savers





What we send

- 6 oz pasta shells ²
- ½ lb pkg ready to heat beef meatballs 1,2,3,4
- 8 oz marinara sauce
- ¾ oz Parmesan ³

What you need

neutral oil

Tools

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 32g, Carbs 79g, Protein 34g

1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **¾ of the Parmesan**.

4. Sauce pasta

Add **pasta** and **reserved cooking water** to skillet with **meatballs and sauce**. Cook over high heat, stirring constantly, until pasta is al dente and coated with **sauce**, 2-3 minutes.

2. Cook meatballs & sauce

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **meatballs** and cook, shaking skillet occasionally, until meatballs are browned in spots, 2-3 minutes. Add **marinara sauce** and bring to a simmer. Set aside until **pasta** is ready.

5. Finish & serve

Remove **pasta** from heat and stir in **grated Parmesan**; season to taste with **salt** and **pepper**.

Divide **spaghetti and meatballs** between bowls. Grate over **remaining Parmesan** and finish with **a drizzle of oil**, if desired. Enjoy!

3. Cook pasta

Add **pasta** to **boiling water** and cook, stirring occasionally, until nearly al dente, about 6 minutes. Reserve **1/4 cup cooking water**; drain pasta.

6.